

Seaside

SEASIDE SUMMER MENU

A sample of the very best flavours at Seaside. The menu changes to reflect the best ingredients that are available throughout the changing seasons.

The food is served family style on large platters for sharing. Each kitchen prepares their dishes with a creative and personal touch.

MENU



SNACK

Fresh spring rolls

w/ salmon, cucumber, coriander, miso aioli & goma dressing

FIRST SERVING



Octopus salad

w/ potatoes, olives, celery & red onion



Hamachi ceviche*

w/ tiger's milk, yellow chili, red onion, blanched sweet potatoes & cilantro



Sourdough bread

good butter w/ sea salt

SECOND SERVING



Parmigiana di melanzane*

w/ fresh tomatoes & stracciatella



Empanadas

w/ beef, olives, eggs & bell pepper

Chorizo

w/ chimichurri & chili mayo

* Hamachi is Danish farmed white tuna

DKK 525

Price per person incl. VAT + add ons (all prices are incl. VAT)

* Parmigiana is a Sicilian oven dish with aubergine & tomato

VEGETARIAN



SNACK

Fresh spring rolls

w/ summer greens, cilantro, miso aioli & goma dressing

FIRST SERVING



Potato salad

w/ olives, celery & red onion



Grilled yellow peppers

w/ tiger's milk, yellow chili, red onion, blanched potatoes & cilantro



Sourdough bread

good butter w/ sea salt

SECOND SERVING



Parmigiana di melanzane

w/ fresh tomatoes & stracciatella



Empanadas

w/ mozzarella & onion

Choclo asado

grilled Argentinian corn

WINE MENU

Bubbles

1 gl. Cava Corpinnat Brut Reserva, Castellroig Organic/Vegan

White

1 gl. Riesling Trocken, Immel Erben, Wittmann, Rheinessen - Organic

Red

1 gl. Il Nero di Casanova, Sangiovese, La Spinetta, Toscana

DKK 825

Menu incl. wine menu

LUXURY WINE MENU

Bubbles

1 gl. Spumante Millisimato Pas Dosé, Contratto, Piemonte

White

1 gl. Abadia de San Campio, Albarino, Terras Gauda, Rias-Baixas

Red

1 gl. Ca' di Pian, Barbera, Barbera d'Asti Piemonte, La Spinetta

DKK 950

Menu incl. luxury wine menu

ADD ONS

Still/sparkling water + DKK 40

Welcome drink

Dark'n Stormy or Aperol Spritz + DKK 100

(In stead of Crémant)

Cocktail pitchers + DKK 400

One pitcher consists of 5 glasses

Freshly brewed coffee or tea + DKK 40

BEVERAGE PACKAGES

Menu w/ good wines ad libitum DKK 950

(2,5 hrs)

Menu w/ better wines ad libitum DKK 1025

(2,5 hrs - instead of wine menu)

Menu w/ soft bar ad libitum DKK 1025

(Nørrebro Bryghus IPA, organic juices & good wines - 2,5 hrs instead of wine menu)

LE GRAND FINALE

DESSERTS & AVEC

Avec + DKK 75

Luxury avec + DKK 125

Espresso Martini + DKK 100

Creme brûlée + DKK 75

Mango Sticky rice + DKK 75

Lemon Sorbet + DKK 50

Chocolate mousse + DKK 75